

# Menu 3 steps

65 €

## STROLL IN THE LOIRE VALLEY

### To start

Octopus

Carrots | Oxtail ravioli | satay

Or

Char

Green asparagus | lemon | samphire

### Next

Fish of the moment

White asparagus in a morel crust | sorrel mustard sabayon

Or

Locally-Raised Pork

Black pudding croustilles | nori potatoes | Pak Choi | coffee passion juice

### Maybe

Trolley of cheeses from here and around France (supp 18 €)

### To finish

Choice of dessert from our dessert menu

Find the list of allergens present in our dishes via the QR Code at the end of our menus or directly at reception. Please let us know your intolerances and allergies, so that we can make you a suitable proposal.

# Menu 4 steps

88 €

## TRIP TO LOIRE VALLEY

### To start

Brittany crab

Crispy tartlet | peas | coral mayonnaise

### Then

Saint Jacques

Leeks | orange | ginger | wood sorrel

### Next

Fish of the moment

Wild garlic | roasted green asparagus | artichokes with peppers | yellow wine sauce

Or

Pigeon from Brittany

Whole grains | foie gras | brocolettis | old vinegar jus

### Maybe

Trolley of cheeses from here and around France (supp 18 €)

### To finish

Choice of dessert from our dessert menu

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# Grand Menu

118 €

## THE AUBERGE LA CAILLERE TASTING MENU

### To start

Brittany crab

Crispy tartlet | peas | coral mayonnaise

### Then

Saint Jacques

Leeks | orange | ginger | wood sorrel

### To continue

Fish of the moment

Wild garlic | roasted green asparagus | artichokes with peppers | yellow wine sauce

### Next

Sweetbreads

Brocolettis | nori potatoes | veal juice | star anise & tangerine

### Maybe

Trolley of cheeses from here and around France (supp 18 €)

### To finish

Choice of dessert from our dessert menu

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# Luncheon Menu 3 steps

45 €

## STOPOVER IN THE LOIRE VALLEY

Only on request, at lunchtime / excluding weekends and public holidays

## Desserts

### Mango

Almond streusel, mango cheesecake cream, lemon licorice sorbet

Or

### Pecan and passion fruit

Runny heart of light pecan praline with fresh passion fruit, passion fruit sorbet

Or

### Chocolate and Gianduja

Crispy gavotte crepe, chocolate hazelnut shortbread, warmed Gianduja mousse, cocoa sorbet and Cambodian long pepper



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